THE FARMER & GARDENER;

AND LIVE-STOCK BREEDER & MANAGER.

CONDUCTED BY I. IRVINE HITCHCOCK, AND ISSUED EVERY TUESDAY FROM THE AMERICAN FARMER ESTABLISHMENT, AT $5 PER ANNUM, IN ADVANCE

No. 38. **BALTIMORE, JANUARY 20, 1835.** **Vol. I**

☞This publication is the *successor* of the late
AMERICAN FARMER,
(which is discontinued,) and is published at the same office, at five dollars per year, payable in advance.
☞When this is done, 50 cents worth of any kind of seeds on hand will be delivered or sent to the order of the subscriber with his receipt.

American Farmer Establishment.

BALTIMORE: TUESDAY, JANUARY 20, 1835.

☞We tender our sincere thanks to our respected correspondent "Agricola," for his valuable communications. While most farmers, *miser-like*, keep their experience to themselves, he puts pen to paper and lets his light so shine that others see his good works. He is evidently at once skilful and industrious, both in the field and in the cabinet. How easy, we again repeat, would it be for farmers to do good to others at the same time that they would improve themselves; for we know from experience that the very best way in which a man can perfect his knowledge of any speculative subject, is to sit down and write out his ideas, even if he burn the manuscript as soon as he has done it. Again we thank "Agricola."

NEW PERIODICALS.—We have received the first No. of the "*Horticultural Register and Gardener's Magazine*," (recently mentioned in this paper,) published by Geo. C. Barrett at the office of the New England Farmer. It is well filled with original and selected articles of real value, some of which we shall hereafter take the liberty to transfer to the columns of the Farmer & Gardener, by way of specimen.

"*The American Gardener's Magazine*, and Register of all useful discoveries and improvements in Horticulture and rural affairs," is the title of another new periodical, No. I. of which has just reached us from Boston. It is to be conducted by C. M. Hovey and P. B. Hovey, jr. and to appear monthly at $3 per year. It contains some good original and selected articles. It could hardly fail of being very useful to all who desire to improve their gardens in the cultivation of fruits and flowers.

The Southern Agriculturist, which has recently been transferred by its late editor, Mr. Legare, to A. E. Miller, Esq. (who has heretofore printed the work) appears in a new dress and much improved appearance. We have no doubt that the work will maintain the same high character under its new director that it has heretofore enjoyed. Certainly we hope so, and wish our new brother much success.

GO THOU AND——BEAT IT.—The Village Record, has the following account of extraordinary cattle. We should like to know whether in this part of the Union, where grain is always saleable at fair prices, the feeding of cattle thus, can be profitable. In this respect it makes a considerable difference, whether a bushel of corn is worth 62 cents or 12 cents. Some of our western farmers who want facilities for transporting their grain to market, act very prudently in making their live-stock carry it on their bones—but the case seems to us a very different one when the grain requisite to fatten a bullock, will sell for as much at the owner's door as the fattened bullock will command.

CHESTER COUNTY BEEF.—On Thursday, the 1st day of 1835, six head of cattle, owned and fed by Enoch Dickson, of Kennett township, were weighed at Kennett Square, in the presence of a considerable number of farmers from the neighboring townships. We are much indebted to a friend, who has politely furnished us with their respective weights. The

1st	weighed	2562	pounds.
2d	do.	2534	do.
3d	do.	2499	do.
4th	do.	2296	do.
5th	do.	2240	do.
6th	do.	2044	do.

SUGGESTIONS TO HORTICULTURISTS.

[For the Farmer & Gardener.]

Mr. Editor: The interest excited some years ago in the discussion of the means to prevent the depredations of the circulio on the fruit of the plum, &c. and the worm which attacks the root of the peach tree, seems of late to have nearly subsided. If any of your correspondents have discovered any mitigation for these evils, it would subserve an important interest to give it to the public.

The difficulty of getting various kinds of seeds to germinate is a frequent subject of complaint with the inexperienced; it is known that frost and hot water are powerful agents in causing many seeds to vegetate much sooner than they otherwise would, but when and how to apply these auxiliaries is known to very few—would not an essay on this subject be interesting, and tend to fill up a vacuum in the horticultural knowledge of many; we allude more particularly to the hard shelled and resinous seeds, such as haws, roses, arborvitæ, and all the fir tribe—would hot water have the same effect, as exposure to the frost is known to have, on some of these seeds.

In the cultivation of the vine in this country, many implicitly follow the directions laid down for its culture in Europe, without taking into consideration the difference of climate, and consequently its more vigorous growth in this region. All of our native as well as many of the foreign varieties are generally pruned too closely in this vicinity; it would be impossible to cultivate the Isabella according to the European method of close pruning, as its remarkable luxuriance bids defiance to the bounds to which its species has been generally prescribed—this grape seems to require but a slight pruning in the spring, and the after pruning of the lateral or side shoots in the summer appears to be detrimental, as it causes the buds which are intended to produce fruit the next season, to start and bear a second crop, which seldom has time to ripen before the fall frosts appear; this, no doubt, lessens the product of the following year, besides materially injuring the vine by a superabundant expenditure of its sap. The ends *only* of the laterals of vigorous vines should be taken off, which will sufficiently check their luxuriance without any danger of forcing an abortive crop.

With an apology for troubling you, I remain,

Yours, very respectfully, M.

Jan. 12, 1835.

Comparative statement of sundry articles which passed Utica, east, up to the 19th May, in the years 1833 *and* 1834.

	1833	1834	Increase	Decrease
Bbls. Flour	128,291	148,818	20,527	
" Ashes	5,921	7,721	1,800	
" Provisions	10,179	14,071	3 888	
Bushels Wheat	79,825	90,220	10,395	
Bushels coarse gr.	2,604	8,799	6,195	
Galls. dom. spirits	489 854	274,517		215,337
Feet lumber	4972,986	5550,806	586,495	
Feet timber	510,370	276,495		233,885
Staves	348,116	887,890	539,774	

THE FARMER.

CORNSTALK FODDER.

To the Editor of the Farmer and Gardener:

In some late numbers of your "Farmer & Gardener," I read with much pleasure a detail of the management of the CORN STALK as a food for cattle, &c. First induced to turn my attention to this subject by the different communications to be found in the "Farmer," for some years back, I began in 1830 to test the value of the refuse of corn, when subjected to the process of steaming. I was not long inventing a strong, rough apparatus for my purpose, which succeeded well, and in which I prepared about twenty bushels at once. Previous to this, I had, however, fallen on a plan of saving my corn and stalks, &c. somewhat different from my neighbors; but in a way that the columns of your valuable paper had been long laboring to persuade the *corn planters* of the country to try fairly, viz: to *cut down the stalk at the ground*, at a certain stage of maturity, and at one effort to cure corn, stalks, blades, &c. in the field. I had seen this first practiced on the South branch of Potomack, as far back as 1812; and about 1817, I determined to try the process in this section of the Union, not being able to discover any solid reason why it should not succeed as well here as on the South branch of Potomack, or elsewhere; but indeed compelled to believe, from a recollection of the climate I was in, that it must succeed here much better. In 1817, I tried six acres—cut it down at the ground, about a week after the *blades* were ready for stripping. I found a little shrinkage in the grain, but I felt satisfied, that as my corn was not like Sterne's razor, "*made to sell*," but to eat, that what was lost by the shrinkage was no part of the *nutritive principle;* and I did not despair of getting over that difficulty, by further trial, and by improving the mode of proceeding.

The following year I cut down *five acres*. I began the *saving* of this field of corn by going through it, as *soon* as a few of the under blades appeared ready to pull, and gathered and brought them home, throwing them in an old out-house to cure, and which, by a little turning over, I readily effected. I will remark here, that this *five acres* was a piece of corn on which I was trying the effect of rotten cotton seed as a *manure*, by planting four stalks in the hill, on light land, at the distance of *five feet* by *four*. On this field I had determined also to try the full effect of an economical management, in saving the result of labor bestowed on the earth—"Save all" was my motto, and I literally saved every blade.

Before my corn required a *second* pulling of blades, I found the *shuck* on the *ear* in that state, which authorised, I believe, the next step, and the principal one I had in view, the new mode of saving the balance by one "*coup de main*." The result of observation and reflection induced this determination, viz: that in the saving process, the mode of stacking the corn stalks that would permit them to cure the most *gradually*, would certainly admit the least loss by shrinkage, from evaporation, &c. To effect this, I selected four strong, careful hands, to cut and lay down, taking *eight* rows at a through. On getting to the end of the rows, they turned round, and gathered together *sixteen hills*, each bringing to one who attended to the stacking. As each man placed his armful on the ground, the butt ends were pressed by him as far *into the earth* as possible, throwing the tops together, so that when the sixteen hills were brought together at the tops the mass presented a sugar-loaf appearance, spread well at the bottom, to admit the entrance of air—tying at the top with a bandage of crab grass, found among the corn, and twisted into a small rope in a few minutes. In this way I cut and stacked my field. On the 10th day, I found by an examination of the inside of the stacks, that the whole was cured in a way that I could not have exceeded by any other process, although the weather had been *rainy* occasionally. I hauled the whole home, and packed it away under open sheds, and in old out-houses. In this state it continued, until winter's bleak and stormy weather admonished us that in-door business was to be attended to; when all hands went to stripping "*corn* and *fodder* from *stalks*." In doing this, I observed the following order, viz: each individual threw his ear of corn, as he pulled it off, *behind* him, and his *stalks* on one side, laying them down with attention to *regularity;* and the fodder on the other—as soon as he had an armful of stalks to remove, he rose and placed the *stalks* in a *pile*, casting the fodder into another depository. All this precaution, as regarded the *stalks*, was to have them in a situation that with expedition and convenience they could be placed in the *cutting-box*, to which they were to be subjected. In one day's work, I had a prodigious pile of stalks thus stripped. The next *rainy* day, I brought in my "*Eastman*," and a man and boy soon reduced the pile to pieces, half an inch in length. Here, sir, I would just remark, what a quantity of this *labor* I got through within a short time, by pursuing every movement systematically, and being prepared for every operation before I commenced it. It will now be readily granted, that I had saved as much of the *nutritive qualities* of the *stalk*, *shuck* and *blade*, by my mode of curing, as was possible to effect; and also, that I had prodigiously *diminished the labor* usually bestowed in the common mode of saving *corn* and its *refuse*. At the same time that I was preparing the *stalks*, I also *shucked*, so that in cutting up the *stalks*, I cut, at the same operation, a proportion of *shuck* with *stalk*.

But the principal object was yet to begin, viz: to prepare these cut *stalks* and *shucks* in such way as would render them the most *nutritious* and *palatable* food for cattle. To effect this, I proceeded thus: I placed three *strong* hogsheads, made of cedar, *well pitched*, on the outside, on a platform, about three feet from the ground, having at the bottom a large spigot to let off their contents. Just before these, I had a large *trough* placed, at the distance of twenty feet, and well enclosed along with the hogsheads. Between the *hogsheads* and the *troughs*, I had the steam apparatus placed, all under a shed. Into these hogsheads I threw a *small quantity of boiling water*, and into the water a *portion of corn meal*, (coarse ground) just sufficient, when the cask was filled, to produce the *vinous fermentation*, as if going to distil; with a good straw mat top, for each cask. After an hour, and well stirring, I filled up with cold, soft water, and left the mass to ferment. As soon as my liquid was ready, or just as the acetous fermentation was about to commence, I worked off in my steaming-box a turn of the *stalks* and *shucks*, mixed up, and as soon as sufficiently steamed, I placed a quantity in my trough, *pressing them well down*, with a *false* top, moveable as I wanted, and now drawing the spigot from the cask *ready*, the liquid was permitted to *cover them*, running along a portable, light trough, such as distillers use for conveying water. This I did in the evening, and by morning I took up in light buckets the quantity required for the morning's feeding of my oxen and cows, &c. placing it in the *feeding troughs*, stepping only a *few feet*, sprinkling a little salt over the mass. The cut *stalks* and *shucks* had become perfectly charged by absorption with the *liquid*, at once one of the most *palatable* and *nutritious* preparations yet discovered—of this food I gave them plenty. The effect on the *flesh* and *milk*, exceeded my most sanguine expectations. My cattle became excessively fond of it, and I so fed as to "lose nothing."

My casks, by a little *management*, I had always "*under way*," one always ready. I now ascertained to my full satisfaction, that I could not bestow too much *trouble*, as it is *called*, in SAVING my CORN STALKS.

Satisfied of the value of my *labor*, I have since added to the *steaming-box* all refuse potatoes, turnips, cabbage leaves, beets, parsnips, carrots and pumpkins, squashes, cucumbers, &c.; in fine all the vegetable productions of the *field*, *orchard*, or *garden*, as the season may afford, "that nothing may be lost"—and I find that I am well paid for the labor bestowed. The last, after absorbing what they will contain of the liquid, goes to the support of "*old Ned*." AGRICOLA.

MODERN IMPROVEMENT OF THE SOIL.—Among the means for the improvement of the soil, in modern agriculture, is the rotation of crops and the use of clover, and plaster. The rotation of crops is founded on the obvious principle that in drawing their nourishment from the earth, different kinds of food are required by different plants—for instance, that peas or barley do not deprive the earth of the important principle which furnishes the best food for wheat—that some plants derive more of their support from the air, and take less from the earth than others—and that no two crops which require the same food should be taken in succession from the same piece of land. To this doctrine there may be a few seeming exceptions; such as plants that require for their perfection little besides heat and a small quantity of moisture, as onions have been grown for half a century on the sandy plains of Weathersfield, and the finest melons of the world on the shifting sands of Egypt. Of all plants for the renovation of the soil, none can be considered equal or superior to clover, and it may be deemed a happy dispensation of providence that those soils the best adapted by nature to wheat, are also the most congenial to clover, and derive the most essential benefit from plaster.

MANURE AND PRODUCT IN RETURN.—In Holland, and in some parts of England, the business

of farming is carried to a higher degree of perfection than in any other part of the world, and perhaps the greatest returns are received for the capital and labor employed, and no where does the subject of manure receive so much attention as in these very places. In those countries quantities of manure, which in proportion to the farms cultivated would appear utterly incredible were not the facts placed beyond the shadow of a doubt, are produced by the skill and labor of the occupants; and if in the United States, every rood is to maintain its man, this example must be followed. In Holland instead of a ton or a ton and a half to the acre, which may be considered about the maximum here, from fifteen to twenty tons to an acre are considered as not an extraordinary production of manure, and the results from the application of such a mass of compost are such as might rationally be expected.

ROOT CROPS.—In order to carry on the business of breeding live-stock successfully, more attention than is usual among farmers must be paid to root crops, such as Turnips, especially the Ruta baga, Carrots, and Mangel Wurtzel. In no way can so large an amount of food for cattle, horses, hogs, or sheep, be drawn from an acre of land as in one of these crops, or one which in every way is so profitable to the raiser of stock. In estimating the value of green crops there is no necessity of taking the extraordinary yields which are sometimes obtained as a standard. A thousand bushels of the Ruta Baga, and eight hundred of carrots have been raised to the acre, but taking the amount at only one half—and under almost any ordinary circumstances that amount can be produced—and it may be seen at once that a crop of corn, oats, or potatoes, cannot be compared with the Ruta Baga or the carrot for profit. The man who wishes to make the most of his farm, must raise root crops; for if wheat is his object he can spare much more of his land for that purpose, and yet keep the necessary stock, and if raising stock is his business he may depend on seeing his herds and flocks through the winter in much better order, and with less expense, than if he relied on hay alone.

SILK CULTURE.—A sensible writer in the Genesee Farmer, in discoursing on sundry matters interesting to farmers, makes the following observations:—

Another source, and I believe an exhaustless mine of wealth, has been too long overlooked by our farmers, and our citizens generally. Such is the perfection of machinery, and the competition of manufacturers, that most articles of clothing which formerly were made by female industry at home, are now made at these establishments. The wheel and the loom as implements of domestic economy are now rarely seen or heard; and the woolen, the linen, and the cotton, instead of being the production of the fair hands of wives and daughters, owe their existence to power looms and spinning jennies, and are purchased at the store as would be an article of foreign importation.—This is well enough, if the time formerly spent in these domestic avocations, is more profitably employed; on this subject I express no opinion; but can assert with confidence that the introduction of the silk worm would be in most families not only a source of great profit, but the care and feeding of them an innocent and healthy amusement. The procuring a few mulberry trees is the first step, and there are few places where these cannot readily be procured; this done, the rearing and feeding of the worms, and the whole process to the finishing of the cocoons for market is extremely easy and simple. There is not the least reason why millions should be sent from this country every year, for an article which might be produced here in perfection, and which only requires the care and labor of females and children for a few weeks in a year.

[We beg leave to add our conviction, that reeling of the silk by the females of farmers' families, will be found as easy as the raising of the cocoons, and *by far the most profitable part* of the silk business.]—*Ed. Far. & Gard.*

WHEAT LAND.—A writer in the Genesse Farmer, asserts that it is only on lands where lime is abundant, or where what is termed the hardness of the water indicates its extensive prevalence in the soil, that the finest wheat is produced. It may be set down as a maxim in practical husbandry, that good water, and good wheat land, are incompatible with each other; or in other words, that countries of primitive formation, are not by nature adapted to wheat.

[From the Intelligencer and Expositor.]

IMPROVEMENT OF SOIL.

If an inquiring mind will go into the woods, where the soil is what we term rich land, and view nature at work in nature's own way, he will discover readily, that for a considerable depth this rich soil is a composition of vegetable matter principally, more or less decomposed,—in common language, well rotted. He will discover, that what he applies the name of soil to, is composed almost entirely, of the decayed leaves of the trees, with weeds and grass, and rotten wood—perhaps the production of centuries. But on a nice examination of this rich soil, he will be compelled to conclude, from evidence before his senses, incontrovertible, that decayed LEAVES, form the principal part. If he wishes for conclusive corroborating testimony, he will heap up a mass of them in a pen, sprinkling the mass with lime, and he will find after the process of fermentation, and decomposition has done its office, that the product will, on application to poor soil, produce the finest vegetation, and prove to his senses that it contains the pabulum, or food of plants in a high degree. By still going on with his experiment, he will find ultimately, that leaves when decomposed, with the aid of decomposing agents, produce an admirable assistant to vegetation, and by forming a mass of leaves, sprinkling the leaves as he forms the mass, with lime, and adding a small portion of rich moist earth amongst the vegetable matter, he will find, on applying it to the earth for the purpose of aiding vegetation, that he has got a pile of manure.

From this evidence before him he will readily conclude, if capable of the operation of common sense, that for the purpose of littering animals, and as an assistant, in forming a compost manure, leaves, especially if gathered while charged with their whole elementary principles, must be an admirable auxiliary, in the production of the dung-stead, and worthy of being most assiduously collected for that purpose.

Amongst weeds, or green vegetable substances, experiment has amply decided, that those which produced the most putrid and nauseous effluvia, during fermentation, were found producing the most active effect on the growing crop. This fact seems to settle, by positive proof, the correctness of the theory of many plants feeding rapidly on gasses evolved during the process of fermentation, through the medium of their leaves. As it would be highly desirable, previous to laying down any plan for making manure, in the form of compost, to have some idea of the relative value of different ingredients, which present for that purpose, it may be proper to have some facts placed before us. Leaves piled up in a pen, with alternate thin strata of swamp mud, when partially decomposed are found a superior preparation for the Irish potato crop. Put around the roots of fruit trees this compost has been found to produce a healthy and vigorous growth. Its operation has been much increased in its efficacy, by the addition of lime to the mass. The finest Irish potatoes that I have seen produced in a southern climate, were produced by the addition of this compost.

A pen was made with small rails, a stratum of leaves, trampled down to twelve inches in depth, a sprinkling of lime added; after sprinkling the leaves well with muddy water three or four inches of swamp mud was then added, and this course continued until the pen was six feet in height.—This compost was made up in the fall, on the first falling of the leaves, and applied to the potatoe crop in the spring. The effect on the following crop of CORN, was all that could be desired.—A second pile was constructed with a stratum of leaves, two feet thick, sprinkled well with lime, previously, with muddy water—two carts came up, the one loaded with swamp mud, and the other with dung—from opposite sides the throwing on commenced, at equal pace, so as to mingle the two last well; on the layer of mud and manure being completed, say about four inches thick, another layer of leaves was added—sprinkled with water from a pond, then lime, mud and manures, and continued, until the pile was about six feet in height—a little earth was thrown on the top—I am satisfied the same volume of dung, spread over the same surface, would not have exceeded in production, either in the potatoe or corn crop, that followed, and to which the composition was applied on planting. The following crop on both grounds was COTTON—it was superior—the seed was drilled in the old corn, and potatoe rows, opened with a Scooter plough. The following years, seed that came from the cotton, the year previous, was applied to a second corn crop, which much surpassed the first, indeed was amongst the finest corn crops to be found—Wheat and Rye followed and were superior.

I give this detail to show, that the efficacy of leaves is decided, in their action on plants, as a manure, when decomposed, for in the crops above stated, they were the basis of the manure that was applied, it being perfectly impossible for all the dung, and lime, that was employed for the formation of the compost, to have produced half the effect, when spread over the soil, or used as the compost was applied. PLANTER.

THE BREEDER & MANAGER.

[From the London Lancet.]

Lectures on Veterinary Medicine,

Delivered in the University of London by Mr. Youatt—Lecture IX.—Concluded.

The main Cause is Contagion.—I now approach, Gentlemen, not without hesitation, but without fear, the grand cause of glanders—contagion. I advisedly call it "the grand cause," for I believe that I shall be able to render it probable, that glanders arise oftener from contagion than from any other source. I know that our continental neighbours deny the contagiousness of glanders altogether; but they do not, and cannot deny, that the disease does follow contact, and often mere proximity of situation. When they tell me that it is not the disease that is communicated, but a mere predisposition, a greater aptitude in the frame generally, or some part of it, to be affected by the usual causes of glanders, I cannot but regard this as the merest quibbling. I take the broad fact, that a glandered horse being inadvertently admitted into a stable, some of his companions after a while become glandered too. The stable has previously for many years,—from the very time of its erection,—been free from the disease, and no alteration whatever has taken place in the system of management; a glandered horse finds his way thither, and in a few months the whole team is glandered. When in the face of this a person tells me that it was not the disease which was communicated, but a facility of being acted upon by certain agents, I regard it as a species of quibbling unworthy of a scientific pathologist; and I deprecate the injury which may be done to the agricultural community by the broad assertion, thus ridiculously and falsely, explained, that glanders is not contagious.

Then there are those in our country, and of deservedly high reputation, who, although they admit the contagiousness of the disease, affirm that it is generated a thousand times where it is produced by contagion once. To them I can only oppose the result of the experience of the profession generally, and of the agriculturist everywhere.

I will not detain you by the objections of some medical men, that a disease cannot be at the same time spontaneous and generated. I will ony observe, that there is a degree of folly in entering with much positivity into any general disputation on this subject; for every disease has its own mode of action, and is governed by its own laws; and that what is known of one disease, cannot with certainty be predicated of any other; and, farther, that here, more than on any other point, reasoning from analogy is dangerous and inadmissible. To facts alone we must make our appeal, and to them alone we must bow. We have the undeniable facts, that mange and distemper are both generated and communicated; and every English veterinarian unites in adding to these—glanders. The only dispute is as to the degree of contagion.

Not communicated by contact with the Schneiderian Membrane.—Fortunately it is not so contagious as mange or distemper, or some other diseases. If it were, the breed of horses would be swept away. I am also disposed to acknowledge, that it generally seems to need this predisposition, of which so much has been said, or some faulty management in the stable, in order to render it contagious. Horses have been kept week after week, and month after month, in the next stall, and some in the same stall, without becoming infected. Experiments have been instituted, which have shown that it is sometimes a little difficult to communicate the disease. Mr. White covered a piece of lint with the matter taken from the nostril of a glandered horse, and thrust it up the nostril of a sound horse, and this was repeated on three successive days, without the slightest effect being produced. In a few days the same horse was inoculated with glanderous matter, and he soon after died glandered. Remembering what has been stated with respect to the insidious stage of glanders, and the possibility of the disease actually existing when there was little or no external appearance to indicate it, this single experiment might not be thought conclusive. Mr. White instituted several others. In three horses the matter was introduced into the nostril in the same way, and without effect; but it was applied to the fourth on rough brown paper; the membrane was abraded, the virus mingled with the blood, and glanders succeeded. This point, then, seemed pretty clearly established, that the virus might be received without injury on the very membrane which was the seat of the disease.

Not by the Breath.—The question as to the disease being communicated by the halitus or breath, at least to any considerable distance, is likewise settled. High partitions, but not reaching to the ceiling, have been raised; and, separated by them, and especial care being taken that they should never come in contact, or wear the same harness, or drink out of the same pail, sound horses were kept for an indefinite period of time by the side of glandered ones without injury; they were then, as I have said, placed in the same stall, and yet were unaffected.

Effects of the Virus being swallowed.—Then it was imagined that the virus must be received on an abraded surface, but some difficulties presented themselves here. It was a well-established fact, that after glandered horses had been removed from a stable, and sound ones placed in their stalls, they also became glandered, and when there was no previous unhealthiness of the stable, and no bad management to account for the production of the disease, except that the stalls had not been sufficiently scoured, and some of the matter of glanders in a dry form was probably sticking about them. To this was added the fact, as well established as the former, that horses had been infected by drinking out of the same pail with glandered horses. To these Mr. White adds a more singular fact, that a team of glandered horses stopped occasionally on a gentleman's premises to take up goods, and that during the time of loading they were fed with hay that was thrown upon the ground. More or less of this hay was left, which was generally eaten by a horse and two colts that fed in an adjoining paddock. All three of them became glandered.

Principally by being received on an Abraded Surface.—Hence arises a question whether the matter of glanders being swallowed, and passing into the intestines, and being absorbed by the lacteals, and carried into the system, may not empoison the blood and produce this disease. In drinking from the pail the matter may be thus taken up, or, when left dry on the manger or the rack, it might have been licked off when the sound horse succeeded the glandered one. This is a point which I will not presume to decide, but I would say, if I had not the fear of my own assertion before my eyes with regard to the folly of reasoning from analogy in these cases, that there being so many instances of animal poison being swallowed with impunity, the contamination must be attributed to some abrasion of the mouth, easily to be conceived to be produced by the hard food on which the horse is supported, or the occasionally severe discipline of the bit.

More Contagious than some have Supposed.—One point, however, is established, I think; that glanders is far more contagious than many have supposed: Mr. Turner's mare destroyed four of her companions. The poor widow at Paddington had her stable perfectly emptied by the disease, and, I will venture to say, that there is not a district throughout the kingdom, in which some farmer, by the loss of a considerable proportion, or the greater part, of his team, has not had sufficient proof of the contagiousness of glanders. The cause of this doubt with regard to the frequent communication of the disease by inoculation, seems to have arisen from ignorance of its insidious nature. When glanders appears, and the horse has for several weeks or months scarcely been exposed to the possibility of contagion, it has at once been concluded that the disease was generated in him by some assigned or unknown recent cause. It has now, however, been proved to us that the disease may exist and may be communicated to others, when, for many months, there has been nothing to excite suspicion in the mind of the groom or the owner; and when the candid veterinarian acknowledges that had not the circumstance been pointed out to him, it would probably have escaped his observation. The truth of the matter then is, that every horse that passes through a fair, or is baited at an inn, or even travels the common public road, may be infected without the rider's or the owner's knowledge or slightest suspicion. A glandered stallion neighed at a mare that was separated from him by a double hedge and a deep lane; the virus was wafted across by the wind, and she became diseased and died. It is impossible for any one to say, except there be some plain and manifest cause for the generation of the disease, that any horse did not receive it by infection. There would be a degree of presumption in the assertion which the calm inquirer after truth should not display.

Uncertain Time of its Appearance after Infection.—In the experiments which have been made for the communication of glanders, a few days only have generally elapsed before the disease appeared. In some cases, however, a fortnight or three weeks have passed, and no symptoms of glanders have been seen, and the animal, generally a condemned subject, has been destroyed, or has died from some other malady, and thence the conclusion has been drawn, either that the horse whence the matter was taken was not glandered, or that glanders could not be propagat-

ed in this way. The new light, however, which has been thrown on this early history of the malady, will make us a little doubt whether much dependence can be placed on experiments of this kind. A very interesting one, and bearing on this point, was made by M. Rodet, one of the professors at the veterinary school at Toulouse. He scarified the pituitary membrane of a horse with a lancet, and then rubbed some matter of glanders over it. He also raised the skin from a portion of the cellular substance between the branches of the lower jaw, and injected more of the virus into the cellular texture. This seemed to be making sure of the inoculation. Twenty-six days, however, passed without the slightest effect having been produced, and then appeared a slight running from the nostrils, and enlargement of the submaxillary lymphatic glands. At the expiration of six weeks, the secretion was more copious; it was become viscid, and the glands were adherent. In ten weeks ulcers began to appear on the pituitary membrane, but the horse continued in good condition; he even seemed to be mending when M. Rodet determined to subject him to the influence of mercury. He immediately began to get worse, and was destroyed a month afterwards, but still having lost little of his condition.

The Duty of the Veterinary Surgeon in these cases.—Therefore, Gentlemen, my conclusion is, that it is impossible at all times to say what cases of glanders are spontaneous, and what may have arisen from contagion: that the greater part of those that have been deemed spontaneous, may have arisen from inoculation;—that the numerous cases of undeniable contagion, would lead us to suspect that it is a frequent, or the most frequent, source of the disease; at all events, that it is folly to speak peremptorily on the question; and that if there be doubt about the matter, it is the most prudent, and the safest course, to warn the proprietor of the horse of the danger to which he is exposed on either side, that he may not only pay stricter attention to the proper management of his stable, but adopt all necessary precaution when danger threatens. He will be warned in various ways of the injurious results of heated and ill-ventilated stables; ophthalmia, catarrh, pneumonia, will often teach him a painful lesson: but if he is taught to believe that glanders is seldom, or almost never, communicated; that not one horse in a thousand receives the disease from contagion, he will neglect those precautionary measures which would have saved his whole establishment from ruin.

The law is severe against the offering for sale, and even the working of glandered horses, and the opinion of our ancestors, from time out of date, had taught us to beware of glanders as a contagious as well as a fatal disease. Let us not, without incontestable proof, abandon that which for ages was never doubted, and, most of all, let us not do it, where, from the nature of the case, *no proof can possibly be given;* where all the persuasions offered to us must be theoretical alone, and where an error would not only compromise our reputation, but do irreparable injury to our employers.

Glanders in the Human Being.—It is affirmed that glanders is communicable to the human being. That a loathsome and a fatal disease results from inoculation with the matter of glanders is undoubted, but that it bears the true character of glanders I do doubt; but of this my medical hearers, now that the symptoms and course of glanders have been described, will determine better than I can. I am aware, indeed, of one case which goes a great way towards establishing the identity of the diseases. One of the feeders in the Badsworth hunt cut himself while preparing a farcied leg for the hounds. He died within a week. A day or two before his death, an ass was inoculated with the matter from some of the sores that broke out about him, and died evidently glandered. This is a strong case, but then on the other hand, I know that every thing that causes much disturbance in the frame will likewise produce glanders, and particularly inoculation with the discharge of grease, with putrid matter of any kind, and even the injection of acrimonious fluids into the nose and the jugular. This should, however, teach us caution, for some very promising veterinary surgeons have been lost in this way. The path of propriety and of duty evidently is to put the farmer and horse-proprietor on their guard. The experience of every age, and I would say of every man who has seen country practice, teaches him that a glandered horse can rarely remain long among sound ones, without serious mischief ensuing.

Precautions proper to be Adopted.—What precautions then shall we advise? Remove the source of evil. Sell, or, rather, destroy the glandered horse. Will this be sufficient? No, far from it, for sound horses, weeks and months afterwards, being put in a stable whence a glandered one had been taken, have speedily become glandered. Some of the discharge from the nose has remained about the manger or rack or partition, which although dried up, may be readily softened by the breath of the new horse, or in the act of nibbling. Shall we then pull down the stables, or at least gut them, and plaster them afresh, and have new wood-work? There is no necessity for all this destruction and expense. Let the halters and head-gear and bridles be burned; and the clothes washed and baked; and the pails newly painted, and the racks and manger thoroughly scraped, and then washed well with soap and water and sand, and afterwards well washed with chloride of lime and water, in the proportion of a pint of the strong solution to a pailful of water; and let the walls be well scraped and washed with the chloride of lime and water, and then well lime-washed; and the floor be first thoroughly scoured and then sluiced with the chloride, and every possibility of danger will be removed.

The treatment of glanders will be considered in our next lecture.

Temperature of Paris.—According to a series of meteorological observations made for more than a century, the average temperature of Paris has been 8 deg. above the freezing point of Reaumer. During 135 years, there has been only three instances of a whole month having passed without rain at Paris. The last was in January 1810.—The sewers of Paris carry daily to the Seine about 180,000 cubic metres of water proceeding from rain and the fountains.

THE GARDENER.

[From Bridgeman's Gardener's Assistant.]

ON THE CHOICE OF FRUIT TREES IN THE NURSERY.

[Continued from page 295.]

PEARS.

The first 18 are Summer, the next 24 Autumn, and the last 18 Winter Pears.

1. *Musk Robine, Poire à la Reine, La Princesse, Queen's Pear, Muscat Robert, Poire d'Ambre.*—Fruit small, and of yellow colour; it ripens in July, and continues to the end of August; of a rich musky flavour, a great bearer and much esteemed dessert fruit.

2. *London Sugar.*—This fruit is below medium size; colour greenish yellow, tinged with brown; form turbinate narrowed at the crown; flesh tender, melting saccharine, of a rich musky flavour; an excellent early fruit, and very productive. Ripe in July.

3. *Madeleine, Magdalene, Citron des Carmes, Early Chaumontelle.*—This pear is of medium size, pale yellow, with an occasional blush next the sun; flesh white, melting, perfumed. A fine old fruit, ripe at the end of July.

4. *Premature.*—A new pear, about the size of the Crawford, but more juicy and delicious, and remarkably early; it commands a good price in the markets of Edinburgh, Scotland, and is reputed a most superior early fruit.

5. *Jargonelle, Epargne, Beau Present, Saint Samson, Grosse Cuisse Madame, Saint Lambert, Poire des Tables des Princes.*—Fruit rather large, oblong, of a pale green colour; flesh melting, juicy, with a slightly acid, rich and agreeable flavour. It ripens early in August, is one of the most productive of all pears, and the very best in its season.

6. *Cuisse Madame, Epine d'Ete, Fondante Musque, Satin Vert, Satin Green.*—Fruit of smallish size; greenish yellow at maturity; pyramidal; flesh melting, juicy, musky, rich, and excellent. Ripe by the middle of August.

7. *Green Chissel.*—Fruit nearly globular; skin green, but slightly brown next the sun; flesh gritty, saccharine, a little perfumed; the fruit grows in clusters, and ripens early in August. The tree is of feeble growth, but very productive.

8. *August Muscat, Aurate, Muscat d'Aout, Musk, or Spice.*—Fruit of medium size; turbinate, flattened; colour yellow, but light red next the sun; flesh breaking, saccharine and perfumed. It succeeds tolerably on the quince, and ripens early in August.

9. *Cassolette, Friolet, Lechefron, Muscat Verd Poire de Silterie, Verdasse, Green Muscat.*—A small pyriform fruit, of a bright green colour, slightly red next the sun; flesh breaking, of a sweet and musky flavour; ripens in August.

10. *Sabine d'Ete.*—This pear is of pyramidal form, terminating in a round blunt point at the stalk; colour yellow; but fine scarlet next the sun; the whole surface smooth, regular, and polished; flesh white, melting, juicy, and highly perfumed, the tree is an abundant bearer, and ripens its fruit in August.

11. *Seigneur d'Ete.*—Fruit above the middle size; a blunt oval; colour fine orange, but bright scarlet next the sun, and marbled; flesh melting,

free from grit; a rich and beautiful pear. The tree is handsome and bears well; its fruit ripens early in September.

12. *Rousselet de Rheims, Petit Rousselet.*—Fruit small, pyramidal, greenish yellow at maturity, but brown red next the sun, with russetty spots; flesh half beurre, fine, very perfumed. Good to put in brandy and to dry. Ripens end of August.

13. *Williams' Bonchretien, Bartlet.*—This fruit originated with a Mr. Wheeler in Berkshire, England, but was subsequently extensively propagated by Mr. Williams near London—hence its name. The fruit is large, oblong; the stalk thick and fleshy, an inch long; the colour at maturity, yellow tinged with red; flesh whitish, very melting, and delicate; juice perfumed, sweet and abundant. Tree very productive, and fruit ripe at the end of August.

14. *Windsor, Cuisse Madame*, of the French. A middle sized oblong pear; colour green, but brownish red next the sun; half melting, sweet, a little musky, rather coarse; ripe by the end of August.

15. *Summer Bonchretien, Bonchretien d'Ete, Gracioli*, of the French.—Fruit very large, irregular, knobby; skin smooth, of pale yellow colour, but slightly red next the sun; flesh whitish yellow, firm and breaking; juice sweet and very agreeable. It ripens early in September.

16. *Summer Bergamot, Hamden's Bergamot, Milan Blanc, Bergamot d'Ete, Milan de la Beuvriere.*—Fruit of medium size, globular, depressed; colour greenish yellow, russetted and speckled next the sun; flesh melting, juicy, saccharine and high flavoured. At maturity by the middle of September.

17. *Dearborn's Seedling.*—This new variety originated in the garden of the Hon. H. A. S. Dearborn of Roxbury. The tree is of vigorous growth; fruit of medium size, rounded at the crown, and regularly diminishes in a parabolic manner to the stalk; the skin is smooth, thin green with russet spots; at maturity it turns to a delicate yellow; flesh very melting, and of the finest flavour.

18. *Julienne, or Coxe, L'Archiduc D'Ete, Summer Beurre, Summer Dojenne, Summer St. Michael*, so called near Boston, *Bloodgood Pear* of New York.—Fruit medium size, smooth, bright yellow at maturity, with a faint blush next the sun; form rather ovate, tapering towards the stalk; flesh perfectly melting, rich and juicy. The tree bears young and most profusely, and matures its fruit early in September.

19. *Autumn Colmar.*—Fruit middle size, oblong; of a pale yellow colour, with much thin russet next the sun; flesh rather gritty but mellow, with a sugary and slightly perfumed juice.—A new, hardy, flemish variety, ripening its fruit in October.

20. *Belle et Bonne, Schone und gute, Belle de Bruxelles.*—"A harvest pear, magnificent," very large, globular, depressed, the stalk long; skin greenish yellow, but next the sun yellow, with spots of russet; flesh white, sweet, exceeding rich and agreeable; perfumed. The tree is very productive, and the fruit ripens in September.

21. *Moor Fowl Egg.*—Fruit small, globular, ovate, swollen in the middle, orange brown next the sun, with spots of russet; flesh yellowish white, a little gritty, tender mellow, saccharine, a little perfumed. This is a hardy Scotch fruit, ripe end of September.

22. *Bezy de Montigny, Trouve de Montigny.* Fruit medium size, pyramidal, compressed towards the summit; colour yellow; flesh white, a little gritty, very melting; sweet, musky. It succeds on the quince. Ripe in September.

23. *Elton.*—A pear of medium size, oval form, broadest towards the crown; colour greenish russetty gray, but russetty orange next the sun; flesh breaking, and of an excellent flavour. Ripe in September.

24. *Delices d'Ardenpont, Delices d'Hardenpont, De Toulouse.*—Fruit medium size; skin a little thick, smooth, green, but yellow at maturity; flesh white, nearly melting; juice pleasant, sweet and abundant. Ripe in October.

25. *Seckle.*—An excellent native fruit, size varying from small to medium; colour varying from yellowish to brownish russet; but generally red next the sun; flesh of a melting, spicy, and of a most extraordinary rich and delicious flavour. It ripens the middle of September, and the fruit grows in clusters, in great abundance.

26. *Urbaniste.*—The fruit is pyramidally ovate; skin pale green, inclining to yellow; flesh white, but reddish yellow next the core; it is quite melting, juicy, and very sweet, with a little perfume. It ripens from the middle of September to November.

27. *Marie Louise.*—Fruit oblong, tapering towards both ends; size varying from medium to large; skin nearly smooth, yellowish green, and cinnamon coloured russet; flesh white, melting, juicy and rich. It ripens in October, and is described as an excellent fruit.

28. *Doyenne Santelete.*—A new fine handsome Flemish pear. Fruit above the middle size, pyramidally oblong; skin pale green, speckled with gray russet; flesh white, a little gritty, but tender; juice saccharine, with a slight musky perfume. The tree is hardy, and ripens its fruit early in October.

29. *Gray Doyenne, Red Doyenne, Doyenne Gris, Doyenne Roux, Doyenne d'Automne.*—Fruit medium sized; colour bright crimson russet, but red next the sun; flesh yellowish white, melting, saccharine, rich and of excellent flavour. Season, October and November.

30. *Ashton Town.*—The fruit is small, of a greenish colour, spotted with russet; the flesh is melting, high flavoured, richly sugared and perfumed. It is in perfection in October and November.

31. *Autumn Bergamot, Common Bergamot, York Bergamot.*—Fruit globular depressed, the skin rough, yellowish green, and dull brown; flesh pale, melting, juicy, sugary, and perfumed; ripe in September and October. A first rate pear.

32. *Golden Beurre or Bilboa.*—Fruit of medium size; oblong; colour a bright golden yellow, with patches of russet; perfectly melting and of fine flavour. A beautiful fruit, a great bearer, and worthy of cultivation.

33. *Hacon's Incomparable.*—Fruit middle sized, of pale yellow colour, mixed with green, partially covered with orange russet; flesh yellowish white, slightly gritty, but very tender, juicy, sweet and rich; and possessing a high musky and perfumed flavour. The tree is a great bearer, and the fruit excellent, and is in perfection in November and December. A silver medal was given for a specimen of this fruit, as a prize, in England, 1830.

34. *Duchess of Angouleme, Duchesse d'Angouleme.*—A pear of first rate excellence. Form roundish, oblong, tapering towards the stalk; skin dull yellow, with broad russet patches; flesh rich, melting, very juicy, and high flavoured, with a most agreeable perfume. Specimens of this fruit have been seen in England, weighing twenty-two ounces. In perfection in November and December.

35. *Green Sylvange, Sylvange Vert, Bergamotte Sylvange.*—A most superior pear, above the medium size, of green colour, skin rough, and speckled with gray or black. The flesh is greenish near the skin, white in the centre, soft, saccharine and juicy. Fruit in perfection from October to January. The tree is a great bearer, and specimens of the fruit have been known to weigh thirteen ounces.

36. *Bishop's Thumb.*—Fruit over medium size, very oblong; it is twice as long as broad, and tapers to its summit; colour dark green, and brownish red, with iron coloured russet; flesh yellowish green, melting, juicy, rich and excellent; ripening in October.

37. *Brown Beurre, Beurre Rouge, Beurre d'Or, Beurre Doie, Beurre du Roi, Beurre d'Amboise, Isambert, Red Beurre, Golden Beurre.*—This was formerly considered the best of all pears. Fruit rather large, of greenish yellow, and dusky red colour, covered with thin russet; flesh melting, buttery, rich and excellent. In perfection in October, and will often keep till January.

38. *Princesse d'Orange, Princess of Orange.* The fruit is roundish; the skin bright reddish orange russet; flesh yellowish white, sugary and rich, in some seasons perfectly melting, but occasionally a little gritty. A beautiful pear, and of good quality in October.

39. *Swan's Egg.*—Fruit small, oval, turbinate, colour yellowish green and dull russetty brown; flesh tender and melting, with a rich saccharine, musky flavour. An excellent fruit, ripe in October. The tree is remarkably tall, upright, vigorous, and productive.

40. *Charles d'Autriche, Charles of Austria.*—A fine and beautiful fruit, large, three and a half inches long, and three inches broad; colour greenish yellow, with brown spots and partly russetted; flesh white, melting, juicy, and delicious. Ripe in October.

41. *Gansel's Bergamot, Broca's Bergamot, Ives's Bergamot, Bonne Rouge.*—Fruit varying from medium size to large; ovate, flattened; colour dull green, slightly red next the sun; flesh white, melting, sweet, rich and high flavoured. A delicious pear, ripe in October and good till Christmas.

42. *Napoleon, Medaille, Sauvageon Liart.*—Fruit large, form of the Colmar; skin smooth; colour bright green, but at maturity, pale green; flesh very melting, with an unusual abundance of rich agreeable juice. At perfection in October and November.

43. *Beurre d'Aremberg, Beurre d'Arembert, Duc d'Aremberg, Poire d'Aremberg, Beurre Re-*

champs, Beurré Orphelins of Deschamps.—The English and French writers speak of this pear as one of the best in cultivation. The tree is a great bearer, comes early into cultivation, and the fruit will keep till March Fruit large, turbinate; skin of a delicate pale green, dotted with russet, which becomes a deeper yellow at maturity; flesh whitish, fine, very juicy, perfectly melting, and very extraordinarily rich, sweet, high flavoured and excellent.

44. *Easter Bergamot, Bergamotte Bugi, Bergamotte de Paques, Bergamotte d'Hiver, La Grillieu, Paddington, Tarling, Winter Bergamot.*—Fruit rather large, short, roundish turbinate; swollen at the crown; colour yellow at maturity; half beurre; sweet and good. In perfection from December to May.

45. *Francreal, Fin, or d'Hiver, Francreal d'Hiver.*—The tree is very productive; it succeeds well on the quince; fruit globular; colour yellowish green, but brownish red next the sun, and a little russetty; good to cook from October to midwinter.

46. *Beurre Diel, Diel's Butterbirne, Dorothee Royale, Beurre de Gelle, Beurre Royale, Poire de Melon.*—This ranks amongst the best of pears. The tree is of vigorous growth; fruit when in perfection, four inches long, and three inches broad; the skin at maturity is bright orange, with reddish russet; flesh clear white, tender, melting, and juicy, and of a delicious aromatic flavour; from November to January.

47. *Beurre Rance, Beurre Epine, Hardenpont de Printemps.*—This is said to be a first rate pear. The tree is vigorous and a good bearer; fruit middle sized, oblong; skin deep green; flesh green, melting, having a delicious rich flavour, with very little acid. It shrivels in ripening, but will keep till April.

48. *Gloria, Colmar d'Hiver.*—A name implying every thing that is excellent. A melting pear of superior quality; shape varying from nearly globular to pear shaped; color yellowish green; flesh firm, juicy, and of excellent flavour; at perfection in January and February.

49. *Holland Bergamot, Bergamotte d'Holland, D'Alencon.*—Fruit very large, globular, but broadest at the crown, flattened; of greenish yellow colour; flesh half breaking, juicy, and high flavoured; it keeps till May, and succeeds on the quince.

50. *Saint Germain, Inconnue la Fare.*—This celebrated ancient fruit is large, of a green colour, covered with russet spots; at maturity a yellowish cast; its flesh very melting, juicy, saccharine, slightly acid, and delicious; it ripens in November, and may be kept till March.

51. *Monarch.*—A new pear considered by Mr. Knight as without a rival. The tree is represented of rapid growth, and an abundant bearer; fruit large, of an extraordinary musky flavour, and deemed excellent for Perry. Season in England, December and January.

52. *Colmar, Poire Manne, Bergamotte Tardive, Incomparable.*—This fruit is rather large; skin smooth, of a green colour, changing to yellow at maturity; form pyramidal; flesh melting, juicy, saccharine, and of excellent flavour; the fruit is in perfection from November to February.

53. *Easter Beurre, Bergamotte de la Pentecote, Beurre d'Hiver de Bruxelles, Doyenne d'Hiver, de Bruxelles, Bezi Chaumontelle Tres Gros.*—Of all the late keeping pears, this is considered the best, (for England.) Fruit large, roundish, oblong; color green, but yellow at maturity, with specks of russet brown; flesh yellowish white, perfectly buttery and melting, and extremely high flavoured; it is eatable in November, and will keep till May; it is a most profuse bearer, on a quince stock.

54. *Passe Colmar, Fondante de Panisel, Passe Colmar Gris dit Precel, Poire Precel, Passe Colmar Epineux, Beurre Colmar Gris dit Precel, Beurre d'Argenson, Chapmans.*—A most valuable pear, of medium size, conical, flattened next the eye; skin at maturity yellowish, sprinkled with russet, a tinge of red next the sun; flesh yellowish, melting, juicy, rich and excellent. The tree is a good bearer, and the fruit is in perfection from November to February.

55. *Flemish Bon Chretien, Bon Chretien Nouvelle Espece.*—Fruit large, oblong, turbinate; skin at maturity yellow, mottled with russet next the sun; flesh yellowish white, breaking, a little gritty, but mellow at maturity; juice saccharine, with a slight musky perfume; season from November till February.

56. *Glot Morceau, Gloux Morceaux.*—A very large Belgic variety, of great excellence; fruit of ovalish form, pale green color, inclining to yellow, with russetty specks and blotches; flesh whitish, firm, very juicy and excellent; in perfection from November to March.

57. *Poire de Anana, Poire d'Ananas.*—A new Flemish variety, held in high esteem; a winter fruit, of medium size, very handsome, melting, with a fine pine apple flavour, (hence its name Ananas;) ripening in November, and good till March; the tree is of dwarfish habits, and flowering freely, and at the extremity of the branches.

58. *Winter Bonchretien, Bonchretien d'Hiver, Poire d'Angoise.*—Very large, colour at maturity yellow, with a slight stain of red next the sun; form truncated, or pyramidal; flesh breaking, rather sweet and juicy. This variety, though enormously large, is very liable to crack, but is sometimes preserved sound till May.

59. *Chaumontel, Bezy de Chaumontelle, Beurre d'Hiver.*—This noble old variety is a fruit varying in size, from large to very large; its colour at maturity yellow, tinged with red next the sun; its form variable; flesh melting, juicy, sweet, musky, excellent; season from November to February.

60. *Cardinale, Poire d'Amiral, Admiral.*—The tree is of medium vigour, its young wood of medium size, and of a red color; a superb oblong pear, of a pyramidal form; yellow in the shade, but beautiful red next the sun; flesh white, half melting, coarse grained, but very juicy, sweet and agreeable; it keeps till March, and merits to be better known.

Ingenious Expedient.—A gentleman observing an Irish servant girl, who was *left handed*, placing the knives and folks in a similar position on the dinner table, remarked to her that she was laying them *left handed*. "Och indade!" said she, "so I have; be pleased, sir to help me turn the table round."

MISCELLANEOUS.

Improved bee hives.—The box or hive to be made of inch plank, say, about 2 feet 3 inches by 12 inches wide; the upper part of the box to be partitioned off, allowing just space sufficient to admit a drawer of about 10 by 12 inches deep. This drawer is to slide upon the horizontal position, and to be made to fit the inside of the box exactly. In the bottom of the drawer, a hole is to be made, say about one and a half inch in diameter, and a corresponding one in the partition, so as to allow the bees to pass up from the lower part of the hive into the drawer. In the outer side of the drawer, a pane of glass is to be fixed, to ascertain when the drawer is filled with honey. Over the glass, a sliding shutter is to be placed, to exclude the light: or the upper end of the plank, forming the back side of the box or hive, may be sawed off, and fastened with a hinge and button, so as to answer the place of the sliding shutter. When the honey is wanted for use, remove the shutter from before the glass, and having ascertained the drawer is filled, introduce a little smoke into the top of the drawer by means of a tobacco pipe; and when the bees have been driven into the lower part of the hive, separate the drawer and partition, with a case knife, remove the drawer, and having emptied it, return it to its place again, and the bees will commence working in it immediately. By this method the honey will be always pure, without bee-bread or dead bees, and not a single bee need be destroyed; and moreover, it has been tested by many years trial, and found to answer the intention completely.

P. S.—The drawer should have a top screwed on, so as to be more readily opened when the honey is to be taken out; and any space between the drawer and the sides, or the top of the hive, should be filled by some kind of cement, so as to prevent insects from making a lodgment within the hive.—*Farmers' Register.*

A just Sentiment happily expressed.—"Whether I shall ever succeed in being useful," said Darce, "is, I fear, very doubtful, but I have determined not to be idle. *A lonely man like me cannot afford to despise himself.*"

The Boston Gazette says:—"One of the Pillars intended for the new Court House arrived in town last evening about ten o'clock. It was drawn by 65 yoke of oxen and 10 horses, and the *cavalcade* was frequently cheered as it passed through Washington st.

Did you, farmer, commence with the New-Year in keeping an account of your business?

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BALTIMORE PRODUCE MARKET.

☞ *These Prices are carefully corrected every* MONDAY.

	PER.	FROM	TO
BEANS, white field,	bushel.	—	3 00
CATTLE, on the hoof,	100lbs.	4 75	5 25
Slaughtered,	"	3 00	4 00
CORN, yellow,	bushel.	—	—
White,	"	—	—
COTTON, Virginia,	pound.	17	—
North Carolina,	"	14	16
Upland,	"	17	18¼
FEATHERS,	pound.	35	37
FLAXSEED,	bushel.	1 62	1 70
FLOUR—Best white wheat family,	barrel.	6 00	6 50
Do. do. baker's,	"	5 50	6 00
Do. do. Superfine,	"	4 75	5 00
Super Howard street,	"	4 62	4 75
" " wagon price,	"	4 50	—
City Mills, extra,	"	4 87	5 00
Do.	"	4 70	—
Susquehanna,	"	—	—
Rye,	"	—	—
GRASS SEEDS, red Clover,	bushel.	5 50	6 00
Timothy (herds of the north)	"	3 00	3 50
Orchard,	"	3 00	3 50
Tall meadow Oat,	"	2 00	2 50
Herds, or red top,	"	1 25	—
HAY, in bulk,	ton.	16 00	—
HEMP, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
HOGS, on the hoof,	100lb.	5 00	—
Slaughtered,	"	5 50	—
HOPS—first sort,	pound.	15	—
second,	"	13	—
refuse,	"	11	—
LIME,	bushel.	30	33
MUSTARD SEED, Domestic,	"	5 00	6 00
OATS,	"	33	34
PEAS, red eye,	bushel.	—	—
Black eye,	"	87	1 00
Lady,	"	100	—
PLASTER PARIS, in the stone,	ton.	3 12	—
Ground,	barrel.	1 37	—
PALMA CHRISTA BEAN,	bushel.	1 50	1 56
RAGS,	pound.	3	4
RYE,	bushel.	—	—
TOBACCO, crop, common,	100 lbs	4 25	5 00
" brown and red,	"	5 00	7 00
" fine red,	"	7 00	9 00
" wrappery, suitable for segars,	"	6 00	12 00
" yellow and red,	"	8 00	12 00
" yellow,	"	9 00	12 00
" fine yellow,	"	12 00	16 00
Seconds, as in quality,	"	4 00	5 00
" ground leaf,	"	5 00	9 00
Virginia,	"	5 00	10 00
Rappahannock,	"	—	—
Kentucky,	"	6 00	9 00
WHEAT, white,	bushel.	—	—
Red,	"	—	—
WHISKEY, 1st pf. in hhds.	gallon.	28½	29½
" in hhds	"	28	—
" wagon price,	"	—	—
WAGON FREIGHTS, to Pittsburgh,	100 lbs	—	1 50
To Wheeling,	"	—	1 75
		washed.	*unwash*
WOOL, Prime & Saxon Fleeces,	pound.	50 *to* 60	24 *to* 26
Full Merino,	"	44 50	22 24
Three fourths Merino,	"	37 44	22 24
One half do.	"	33 37	22 24
Common & one fourth Meri.	"	30 33	20 22
Pulled,	"	31 33	22 24

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
APPLES,	barrel.	$3 00	$5 00
BACON, hams, new,	pound.	11	—
Shoulders,	"	8	9
Middlings,	"	—	—
BUTTER, printed, in lbs. & half lbs.	"	25	37
Roll,	"	15	25
CIDER,	barrel.	—	—
CALVES, three to six weeks old	each.	3 00	6 00
COWS, new milch,	"	17 00	30 00
Dry,	"	6 00	10 00
CORN MEAL, for family use,	100lbs.	1 50	—
CHOP RYE,	"	1 50	—
EGGS,	dozen.	19	20
FISH, Shad, salted,	barrel.	5 75	6 00
Herrings, salted, No. 1,	"	4 75	—
Mackerel, No. 1, 2 & 3,	"	5 12	7 00
Cod, salted,	cwt.	2 50	3 00
LAMBS, alive,	each.	1 25	2 00
Slaughtered,	quart'r	31	50
LARD,	pound.	8	9
ONIONS,	bushel.	62	75
POULTRY, Fowls,	dozen.	1 50	2 25
Ducks,	"	—	2 50
POTATOES, Irish,	bushel.	40	62
Sweet,	"	—	—
TURNIPS,	"	37	50
VEAL, fore quarters,	pound.	3½	4
Hind do.	"	6½	—

ADVERTISEMENTS

CHOICE AGRICULTURAL SEEDS, &c.

NEW Italian Rye Grass, and Pacey's perennial do. both suitable for the south; Sainfoin, finest Provence Luzerne, Dutch White Clover, Trefoil or Yellow Clover, New Crimson Clover, or Trifolium incarnatum; Orchard Grass, or Cocksfoot; Tall Oats Grass; Skinless Oats, Early Angus, Hopetown, and English Potatoe Oats, weighing 44 lbs. per bushel; superior Barley, large field Burnet, Timothy or Herds Grass, Vetches, Lentiles, Taylor's forty-fold Potatoe, now taking precedence of all others; early Nonpareil, Mercer, Kidney, and Pinkeye Potatoes, Potatoe Onion, white Italian Mulberry, large Riga Flax, Dyer's Madder, Woad and Weld; extra large Fuller's Teazel, large white field Carrot, the sweetest and most profitable for Cattle; red, yellow and white Mangold Wurzel, the two latter exceedingly sweet, and all very profitable for cattle, Turnips of every kind suitable for cattle and garden. All the foregoing seeds, and every other kind for the farmer, or for the kitchen and flower garden, will be supplied at moderate prices, comprising many superior new Vegetables never before offered to the public.

Among these are a number of very superior Cabbages, Lattuces, Peas, Beans, Onions, Radishes, Beets, Cucumbers, Squashes, Pumpkins, Spinach, Turnips, &c. introduced from the south of France, Spain and Italy, and particularly suited to a southern climate.—The following choice new Melons can now be supplied—Malta winter, with green flesh, rich and high flavored, and keeps till February; Netted Romana, Oval Romana, French Muscade, Cohansa, Imperial, Ispahan, Cyprian, Early Cantaloup, Green fleshed Sugar, Fine Japan Cantaloup, Dark Orange, and Embroidered Cantaloup, Scarlet Rock, Small Prescot, White Rock, Green Pine apple, Netted Cantaloup, and some others, comprising a luxurious addition to the dessert.—All applicants will have the Seed Catalogue, and other Catalogues sent them *gratis*, and orders sent direct per mail for Seeds, Fruit and Ornamental Trees, Flowering Plants, Green House Plants, Bulbous Roots, double Dahlias, &c. will have prompt attention, and the packages forwarded precisely as designated—Chinese Mulberry, or Morus multicaulis trees at reduced rates, and cuttings in proportion. Grape Vines, and cuttings of all kinds at moderate prices in any quantity.

N. B. The Grass Seeds, &c. in quantities will be supplied much below the usual rates.

WM. PRINCE & SONS.
Linnæan Garden and Nurseries, near New-York.
jan 20 2t

GAMA GRASS SEED

JUST received, and for sale at this Establishment—Price 50 cents per ounce.

GRAPE VINES.

HERBEMONT S Madeira, one, two, and three years old, from 25 cents to 75 each.
Isabella, two and three years old, at 25 to 50 cts each.
Catawba, one year old, 25 cts. each.
White Scuppernong, two years old, at 37½ cents each.
Sultana, one year old, at 50 cts. each.
Woodson, two years old, at 37½ cents each.
Red Bland, one year old, at 25 cts. each.
Are for sale at this establishment, and will be well packed to go any distance. no. 25

BULBOUS ROOTS.

HYACINTHS, Tulips and a general assortment of Bulbous Roots, suitable for the present season, for sale low at this establishment by
Oct. 28. I. I. HITCHCOCK.

MORUS MULTICAULIS.

THE subscriber has on hand a few hundred of this celebrated Tree, unrivalled in the quality of its leaves as food for the silk worm, for which he is ready to receive orders (accompanied by the cash) with *particular* directions for the delivery of the trees on or after the first of Nov. next. Price 50 cents each, $5 per dozen, or $40 per hundred.

The success and ease with which this tree is propagated, the extraordinary quickness of its growth, the superiority of its leaves over *all* others for the silk culture, and its uncommon luxuriance and beauty, altogether recommend it to the favourable notice of *every farmer* as a most valuable acquisition. I. I. HITCHCOCK,
aug. 26 Amer. Far. Estab.

AMERICAN FARMER ESTABLISHMENT,

No. 16 S. Calvert street, Baltimore, Md.

COMPRISING a Stock and Experimental Farm; a Nursery and Seed and Flower Garden; a Store for the sale of Field and Garden Seeds and Agricultural Implements and Books; a general Agricultural and Horticultural Agency; the Publication Office of the "Farmer & Gardener, and Live Stock Breeder & Manager," and of "Hints to Farmers;" and an Office of APPLICATION for Farmers, Gardeners, Overseers, Managers, &c.

I. IRVINE HITCHCOCK, *Proprietor.*

This establishment is now in full and successful operation, nearly every department, especially that of seeds, being well supplied with articles of the most desirable quality.

Orders by wholesale or retail will be promptly executed on terms that cannot fail to give entire satisfaction to purchasers.

As the limits of an ordinary advertisement preclude the possibility of conveying an adequate idea of the variety and the value to the cultivator and dealer in seeds, of the contents of this establishment, a comprehensive and descriptive PROSPECTUS AND CATALOGUE has been printed and will be sent gratis to any gentleman who will transmit to the proprietor his address (post paid) for that purpose.

A FINE BULL.

FOR SALE, a young Bull, ten months old, sired by the thorough bred bull Apollo. (of the Gloster Stock) and out of a very fine cow of seven-eighths Durham S. H. blood, consequently fifteen-sixteenths Durham S. H., is for sale a bargain if immediate application be made; he is truly a splendid calf, and will be sold for $100 cash. Apply to I. I. HITCHCOCK,
jan 13 American Farmer Establishment.

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